

STATE OF NEVADA  
DIVISION OF PUBLIC AND BEHAVIORAL HEALTH  
COMMUNITY SERVICES  
ENVIRONMENTAL HEALTH SECTION  
[www.dpbh.nv.gov](http://www.dpbh.nv.gov)



**GUIDANCE DOCUMENT FOR A TEMPORARY FOOD ESTABLISHMENT PERMIT**



**BURNING MAN ONLY**



If you plan to serve food or share food including certain beverages at Burning Man you need a temporary event permit from the Nevada Division of Public and Behavioral Health (NDPBH), Environmental Health Section. Our goal is to keep people from getting sick on the playa. We work closely with the Burning Man organization and Bureau of Land Management (BLM) Law Enforcement staff and will request their assistance in closing food operations that have not obtained a valid permit or may cause a public health risk.

**Where do I find the permit application and other necessary documents for Burning Man?**

- See our Website at "Temporary Food Establishments at Special Events"

**It is important to know that:**

- We do not accept applications or issue permits on the playa.
- We do not require permits for bars serving ONLY alcoholic beverages.
- You must set-up and use your hand washing station before providing food service. Failure to provide a hand wash station will result in closure.

**Who must obtain a permit?**

- Any person or camp wishing to serve food to the public will require a permit no matter the number served.
- Any theme camp that is serving meals to 125 persons or more in the camp.

**What kind of foods will be approved for food preparation at Burning Man?**

The application must include a complete menu for review and approval. There are certain foods or processes that will not be approved for service at Burning Man. Simple food preparation methods are recommended to reduce the risk of illness. Complex food operations that involve potentially hazardous foods that are difficult to maintain in playa conditions, will be prohibited. Prohibited foods include:

- The service or sharing of food from unapproved sources; such as food prepared in a private home,
- Foods prepared under a cottage food registration or home-canned foods,
- Food that has undergone reduced oxygen packaging (i.e. vacuum sealing),
- Raw or undercooked shellfish under any circumstances,
- Raw or undercooked animal products.

**How do I apply for a permit?**

Complete the application, enclose the fees, and mail it to the address provided below. We will review it, process it, and send you a letter informing you if your permit has been approved. Your permit will not be sent to you. You must retrieve your permit at Playa Info BEFORE you serve food at Burning Man. The letter is NOT your permit.

**How do I pay for my permit?**

- Send a check or money order for \$50.00 USD
- Made payable to the "Division of Public and Behavioral Health"
- Attention: Burning Man
- Address: Environmental Health Section, 475 West Haskell Street, Suite 38 Winnemucca, NV 89445



## **BURNING MAN FOOD SAFETY REQUIREMENTS**



### **Introduction**

This document is intended to inform you of the requirements surrounding food service at Burning Man and help you to prepare and serve safe food at the event. This document is not intended to fully inform you of every provision in the Nevada Administrative Code Chapter 446, Food Establishment Regulations. Knowing and complying with the full set of regulations in order to serve safe food is **YOUR** responsibility. See links in resource section.

### **Licensing**

- **You must apply for and be permitted as a Temporary Food Establishment by the Nevada Division of Public and Behavioral Health (NDPBH), Environmental Health Section (EHS).**
- **You will be required to pick up your event permit at Playa Info at Center Camp before food service begins.**
- The Environmental Health Section will make every attempt to inspect each permitted food establishment.
- If you are found vending food without a permit, you will be required by Nevada Revised Statute 446 to cease food service.
- If you wish to serve food prepared off-site you must submit a copy of the food establishment health permit with your applications.
- Burning Man Permits Applications may be found at: [www.dpbh.nv.gov](http://www.dpbh.nv.gov) see Temporary Event "Forms"
- **Permits are REQUIRED for** - We WILL require permit for potentially hazardous foods such as:
  - Foods that require time/temperature control for safety, such as all meats and animal products
  - Dairy products, for example, coffee and teas if you are offering milk, dairy or soy as part of your service.
  - Any food not individually wrapped or portioned that is handled by others.
  - Any cut fruits or vegetables served in pieces or juiced.
- **Food that MAY NOT be served and/or WILL NOT be permitted for service:**
  - Foods from unapproved sources. Hunted meat or game animals, non-commercially caught fish, and gathered foods such as wild mushrooms may not be served.
  - Previously prepared homemade foods including home canned foods. No foods for public consumption may be prepared in a private home. Foods must be prepared on-site or be prepared in a permitted commercial establishment.
  - Unpasteurized milk or milk products or unpasteurized juices.
  - Raw or undercooked animal products unless prior approval from NDPBH is received and a consumer advisory is in place. Live or frozen shellfish (oysters, clams, mussels and scallops) may not be served raw or under cooked under any circumstances.
  - Any food that has undergone reduced oxygen packaging, such as vacuum sealing or sous-vide preparations.
  - Large group potlucks-The host or organizer assumes all liability for all foods served and all risks associated with the service of unpermitted foods.
- **Food Service Exemptions** - We do NOT require permits for, or regulate those who wish to share, prepare, or serve the following exempted items:
  - Alcoholic beverages
  - Foods that are commercially prepackaged and served unopened in single serve size packaging not requiring refrigeration. Examples of these foods include unopened packages of candy, single serve sized bags of chips, pretzels, snack bars, cookies, nuts, cans of soda, bottled water
  - Whole uncut fruit
  - Coffee, tea, or hot chocolate prepared and served without any milk or dairy; using only powdered non-dairy creamer or ultra-pasteurized dairy creamer in individual servings
  - Commercially prepared acidic beverages such as orange juice or lemonade that are served from the original container without the addition of ice or other foods
  - Commercially prepared, prepackaged and unopened individual ice cream bars
  - Cotton candy and Popcorn (unopened packages from approved sources with proper labels)

### **Construction of Food Camp**

- Locate the stand away from possible contamination sources (showers and port-o-potties).
- Provide a canopy or other form of overhead protection.
- Construct the stand or locate it so that it is protected during bad weather. Try to ensure that the food is adequately protected from weather, dust, and debris.
- Protect food preparation and cooking areas from the public by a shield or separation distance.
- Food served on a buffet line should be protected from contamination and bare hand contact.
- Serve simple meals that can be prepared, cooked and served in one (1) day.

### **Equipment and things to bring to the Playa:**

- Hand wash set-up (See below)
- Dish wash set-up (See below)
- Thermometers with a range of 0 to 220 degrees F and at least 1 probe thermometer
  - One for each cooler
  - Probe thermometer(s) to monitor hot holding and final cooking temperatures.
- Sanitizer: Your choice of chlorine (either liquid or powdered forms) or quaternary ammonia.
- Sanitizer test strips: Your choice of available at many restaurant supply or cleaning supply stores. NDPBH does not provide these for you. You MUST have these test strips and will be asked to show that you do and that you can use them.
- Wiping cloth bucket with sanitizer and/or spray bottle for sanitizer.
- Wiping cloths or paper towels. You must use paper towels if you use a spray bottle or keep a cloth in sanitized water (thus the bucket above).
- Trash receptacle(s).
- Waste water catch bucket(s) to capture waste water from dishwashing and hand washing activities.
- Single-use, non-latex food handling gloves.
- Ice and an ice scoop with a handle. Do not scoop ice with bare hands or glasses or cups.
- Coolers, and clean ice chests to refrigerate foods and store bags of ice.
- Serving and cooking utensils such as tongs, spatulas, spoons, etc.
- Plenty of potable water for cooking, cleaning, hand washing, etc.
- Equipment to heat water.
- Cooking equipment.

### **Water and Waste Water on the Playa**

- Water must be obtained from approved sources such as grocery stores or community water systems.
- Water tanks must be easy to clean, big enough to meet the needs of the food stand, and constructed of an approved, non-toxic material.
- Bring all water and ice you require with you.
- Dumping wastewater or potable water onto the ground is prohibited.

### **Handwashing is one of the most important ways to protect your fellow Burners.**

- Set-up your hand washing station prior to any other kitchen activity.
- The hand sink must have a free-flow spigot/spout and be equipped with liquid pump soap, warm water; paper towels, waste water catch bucket and a trash can for used paper towels.
- Hand sinks may not be used for any other purpose. Dishwashing must be done in separate basin.
- Hand sanitizers may be used after hand washing but DO NOT replace the need for washing.
- No cloth towels may be used to dry hands. They harbor and spread germs. Use single-service paper towels.
- Wash your hands regularly and often. Wash between breaks and when returning to food service, after coughing or smoking, when changing food service tasks such as going from chopping vegetables to handling meat, or vice versa, or going from dishwashing or cleaning to food handling and before changing gloves.

### **Eliminate Bare Hand Contact - How to prevent the spread of foodborne illnesses:**

- Food borne illnesses spread quickly and people may carry a pathogen such as Norovirus prior to having symptoms, which is why proper hand washing and wearing gloves is so important!
- Eliminate bare hand contact with ready-to-eat foods. Wear gloves and use tongs, spoons, spatulas, and other utensils when portioning or preparing food. Examples of ready-to-eat foods include all cooked foods, breads, and raw fruits and vegetables that will not be cooked before being eaten.

### **Healthy and Safe Food Volunteers**

- Ask if food handlers are feeling well or have been ill with any illness.
- Camp volunteers who have been ill with vomiting and/or diarrhea must not work in food service for at least 24 hours after their symptoms end.
- Ensure ill food handlers or those with cuts, burns, open sores or jaundice are excluded from food handling, preparation or service.
- Ensure your employees are properly clothed and clean.
- Be sure that food handlers wear disposable gloves when handling ready-to-eat foods.
- Instruct volunteers wash hands before they handle any food or help out in the kitchen and ensure that they wash hands regularly as they work.
- Remind food service volunteers that they may not eat, smoke or care for small children while they are working in the camp kitchen. Beverage consumption by food handlers is only allowed from a closed container.

### **Food Sources**

- All food, beverages and ice must be obtained from approved sources. Food cannot be prepared or stored in a home. Off-site preparation or storage must be done at a licensed food establishment.
- Read through and comply with the Nevada Administrative Code, Chapter 446 regulating public food service and specifically the section regarding temporary food establishments. See link at the bottom of this document.

### **Avoid Contamination**

- Minimize the amount of food preparation in your camp. Examples include using pre-formed hamburger patties and pre-cut and pre-washed vegetables.
- Store foods, drinks and ice in covered containers to protect them from dust and contamination.
- Store all foods, beverages, serving containers, equipment and ice off the ground by a minimum of 6 inches.
- Store and keep raw animal foods separate from ready-to-eat foods.
- Store different species of raw animal products separately.
- If stored in the same cooler, use separate, sealed containers and store properly. [Top to Bottom: Eggs, Fish, Whole Meat, Ground Beef, Chicken]

### **Safe Food Temperatures**

- Provide and use calibrated thermometer(s) to check your final cooking temperatures as well as food temperatures in items that are being hot held or refrigerated.
- 165°F for 15 seconds: poultry, reheated foods, stuffed meats, stuffed pasta, stuffed foods with eggs, casseroles.
- 155°F for 15 seconds: ground beef, sausages, comminuted meats, injected meats, mechanically tenderized meats, pinned steaks, and scrambled eggs.
- 145°F for 15 seconds: whole-muscle intact meats (steaks, pork chops), fish, shellfish, eggs cooked-to-order
- 130°F for 112 minutes: whole meat roasts.
- No undercooked foods containing eggs. No raw or undercooked fish without prior approval from NDPBH. Raw shellfish is prohibited from being served to the public.
- Keep all temperature sensitive foods cold at or below 41°F. This includes all animal foods, cut/breached fruit or produce, and dairy, etc.
- Keep all cooked foods that are to be kept hot at or above 135°F.
- Monitor hot holding temperatures with a stem thermometer.
- Keep frozen foods frozen.

- If using ice to cool or refrigerate food, drain melted ice water regularly to prevent foods from becoming immersed in water
- Do not leave any foods out longer than 2 hours. All food should be kept cold or hot and all food should be in covered containers if not being used.
- If food is kept out of temperature for longer than two hours it should not be consumed and should be discarded.

**Cooling or Reheating Foods is prohibited, unless approved in advance by the health authority:**

- Start each day in your camp with fresh food. Discard all leftover cooked food products.
- Reheat cooked foods to a minimum of 165°F for 15 seconds. Improper cooling and reheating of food is a major cause of food borne illness!
- If allowed by the health authority,
  - Foods prepared ahead of time for later service must be cooled quickly from 135°F to 70°F within 2 hours and down to 41°F within another 4 hours (check temperatures at 2 and 6 hours) then maintain at 41°F continuously.
  - Quick cooling may prove difficult if not impossible without transferring the hot food into shallow pans (2" deep or less); agitating or stirring the foods; using ice baths; or adding ice as an ingredient.

**Dishwashing Set-ups:**

- Set-up and use a 3 basin sink station and dish drying rack for ware washing.
  - #1 Basin: Wash dishes with soap and warm water.
  - #2 Basin: Rinse dishes in clean water.
  - #3 Basin: Sanitize the dishes.
- Sanitizer Strength - Test Strips are required to check for sanitizer concentration:
  - Use 50 parts per million (ppm) of a chlorine based sanitizer concentration, or
  - 200-300 ppm of a quaternary ammonia sanitizer.
- Submerge dishes in sanitizer for 1 minute.
- Do not rinse the dishes off after sanitizing.
- Air dry and cover or store to protect them from dust and dirt.

**Cleaning Food Preparation Areas**

- Set up a sanitizer bucket and wiping cloths to clean down the work area regularly.
- Use 2-3 teaspoons of bleach for 2 gallons water. (DO NOT ADD SOAP)
- Change the sanitizing water every 2 hours.
- A spray bottle may be used for sanitizing surfaces, if overspray does not contaminate food products.

**Resources and Other Helpful Links for Food Safety Handouts**

Applications, Food Establishment Regulations, Food Safety Handouts, and the Self-inspection checklist can be found at:

[www.dpbh.nv.gov](http://www.dpbh.nv.gov)

**"Regulatory"**

**"Temporary Food Establishments at Special Events"**

**"Forms" (in the right column)**

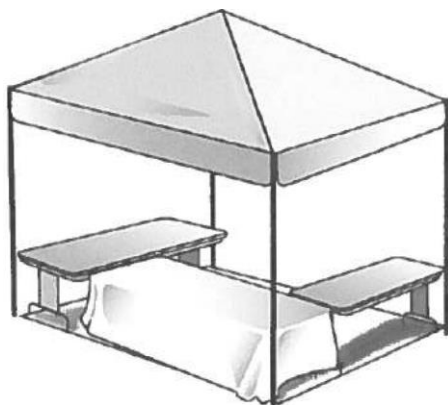
**Please remember it is your responsibility to understand and prepare for food service at the event and to serve safe food!**

**If unsafe food handling practices causes a food borne illness outbreak, you may be liable for damages incurred from the resulting illness(s).**

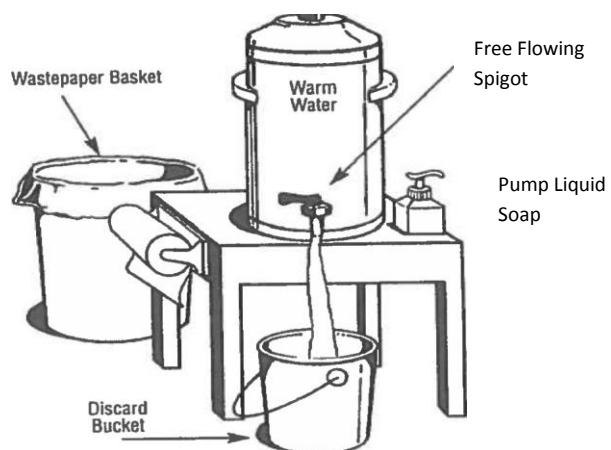
**If you have any questions, please call us at 775-623-6588.**

## Booth Set-up Diagrams

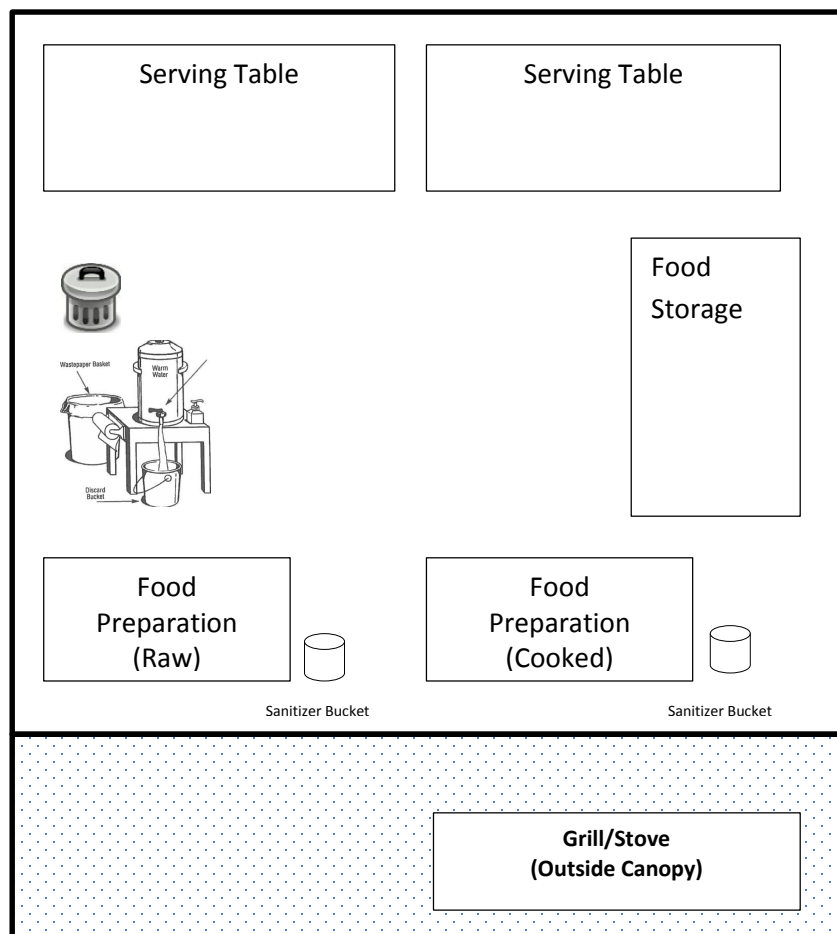
**Sample Canopy Set-up**



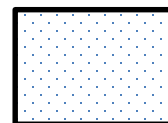
**Sample Minimum Hand Wash Set-up**



## Sample of suggested set up under canopy



Under  
canopy



Outside  
canopy